

## Chorizo Sonorense - Sonoran-style Mexican Chorizo

| U.S.     | Ingredient       | Metric   | Percent |
|----------|------------------|----------|---------|
| 5 lb.    | Pork butt        | 2270.0 g | 93.64   |
| ¼ cup    | Cider vinegar    | 50.0 ml  | 2.06    |
| 2 tsp.   | Salt             | 36.0 g   | 1.50    |
| 5 cloves | Garlic           | 30.0 g   | 1.23    |
| 2 Tbs.   | Guajillo chilies | 14.0 g   | 0.58    |
| ¼ cup    | Paprika, sweet   | 9.0 g    | 0.37    |
| 1 tsp.   | Cure #1          | 6.0 g    | 1.25    |
| 1 tsp.   | AmesPhos         | 4.0 g    | 0.17    |
| 1 tsp.   | Black pepper     | 2.0 g    | 0.08    |
| ¼ tsp.   | Baking soda      | 1.5 g    | 0.06    |
| ½ tsp.   | Mexican oregano  | 1.0 g    | 0.04    |
| ¼ tsp.   | Cinnamon         | 0.5 g    | 0.02    |
| 1/8 tsp. | Cloves           | 0.2 g    | 0.01    |
|          | 32mm casings     |          |         |



**5¼ lb. ← Totals → 2.4 Kg 100%**

**Note:** I used metric weight/volume measurement for better control of ingredients. The U.S. measurements are an approximation of the metric measurement.

### Method:

1. Chill the meat until partially frozen; and then grind the meat to a medium grind.
2. Grind the chili (\*or a mixture of Guajillo and Ancho chilies is nice), spices, salt, and other dry ingredients to a spice mill and grind very fine.
3. Mince the garlic and add to the vinegar.
4. Add vinegar, garlic to the ground spices mixture, stir well and mix into the meat paste.
5. Stuff in 32mm hog casings and link to 4 inches.
6. Let the sausages rest in the fridge overnight to develop flavors.
7. Sausages may be grilled or used in other chorizo dishes. They will keep for about a week in the refrigerator.

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